

First edition

2025-mm-dd

Food seasoning mixture —Specification

ICS 67.220

Reference number

DRS 606: 2025

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Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

WD xxx was prepared by Technical Committee RSB/TC 19, *Spices, culinary herbs, and food additives*.

In the preparation of this standard, reference was made to the following standard:

- 1) KS 1095: Food seasoning mixture-Specification

The assistance derived from the above source is hereby acknowledged with thanks.

Committee membership

The following organizations were represented on the Technical Committee on *Spices, culinary herbs, condiments and food additives* (RSB/TC 19) in the preparation of this standard.

Enterprise URWIBUTSO

Hollanda Fair Foods (WINNAZ)

Inshuti Foods

Lenz Family Ltd

MAA Investment Ltd

Rwanda Consumer's Rights Protection Organization (ADECOR)

Rwaspices Ltd

Skai Foods Ltd

Spices Rwanda Ltd

University of Rwanda – College of Agriculture, Animal science and veterinary medicine

Rwanda Standards Board (RSB) – Secretariat

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Food seasoning mixtures — Specification

1 Scope

This Draft Rwanda Standard specifies requirements, sampling and test methods for food seasoning mixture.

This standard does not apply to dehydrated soups, broths, and masalas.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

RS CXS 192, *Codex general standard for food additives*

RS EAS 35, *Fortified food grade salt — Specification*

RS EAS 5, *Refined white sugar — Specification*

RS EAS 8, *Raw cane sugar — Specification*

RS EAS 16, *Plantation (mill) white sugar — Specification*

RS EAS 749, *Brown sugars — Specification*

RS EAS 770, *Fortified sugar — Specification*

RS EAS 1, *Wheat flour — Specification*

RS EAS 321, *Edible fats and oils combined*

RS CAC 1, *General principles of food hygiene*

RS EAS 803, *Nutrition labelling — Requirements*

RS EAS 804, *Claims on foods — General requirements*

RS EAS 805, *Use of nutrition and health claims — Requirements*

RS EAS 99, *Spices and Condiments — Nomenclature*

RS ISO 948, *Spices and condiments — Sampling*

RS EAS 38, *Labelling of pre- packaged foods — General requirements*

RS EAS 147-1, *Vinegar — Specification — Part 1: Vinegar from natural sources*

RS EAS 147-2, *Vinegar — Specification — Part 2: Vinegar from artificial sources*

RS ISO 928, *Spices and condiments — Determination of total ash*

RS ISO 930, *Spices and condiments — Determination of acid insoluble ash*

RS ISO 939, *Spices and condiments — Determination of Moisture content — Entrainment method*

RS ISO 927, *Spices and condiments — Determination of extraneous matter and foreign matter content*

RS ISO 6634, *Fruits, Vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method*

RS ISO 6637, *Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method*

RS ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of Salmonella spp.*

RS ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption Spectrometric Method*

RS ISO 7954, *Microbiology- General guidance for enumeration of yeasts and moulds- Colony count techniques at 25 °C*

RS ISO 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony-count technique*

RS ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

RS ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

RS ISO 6888-1, *Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium*

RS ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0,95*

RS ISO 16649-1, *Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

food seasoning mixture

product presented in powder form or molded into cubes or other forms whose aim is to enhance color, taste, flavor and /or thickness of a food preparation intended for human consumption.

3.2

meat extract

concentrated broth prepared through controlled evaporation of an aqueous solution of lean meat

3.3

spices

fresh or dried plant parts such as seed, fruit, root, bark, stem or leaves of the plant either in whole or ground form used in small quantities to season or flavour food

3.4

condiments

pungent, hot or fatty substances or a mixture of each used in small quantities in food to improve flavour

4 Requirements

4.1 Permitted ingredients

The following ingredients may be used in the preparation of food seasoning mixture to improve on physical or organoleptic properties of the products or for technological purpose, and when used shall comply with the relevant Rwanda standards. They include but not limited to the following:

- a) Spices and condiments listed in RS EAS 99;
- b) Herbs;
- c) Paprika;
- d) Meat extracts;
- e) Yeast extract;

- f) Chicken extract;
- g) Edible starches;
- h) Edible fats and oils complying with RS EAS 321;
- i) Food grade salt complying with RS EAS 35;
- j) Wheat flour complying with RS EAS 1;
- k) Sugars complying with RS EAS 5 or RS EAS 8 or RS EAS 16 or RS EAS 749 or RS EAS 770;
- l) Vinegar complying with RS EAS 147-1 and RS EAS 147-2; and
- m) Cheese complying with relevant Rwanda standards.

4.2 General requirements

Food seasoning mixture shall:

- a) have characteristic taste, odour and flavours of the main ingredients used;
- b) be free from extraneous and foreign matter content when tested in accordance with RS ISO 927;
- c) be free from live insects, moulds, dead insects, insect fragments and rodent contamination; and
- d) be free from any objectionable flavours and odours.

4.3 Specific requirements

Food seasoning mixture shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for seasoning mixture

S/N	Characteristic	Maximum limit	Test method
i.	Moisture content, % m/m	8.0	RS ISO 939
ii.	Total ash, % (m/m dry weight basis) a) Compacted form b) Non-compacted form	60 ^a 27	RS ISO 928
iii.	Acid insoluble ash, % m/m	3.0	RS ISO 930
^a ash content is high due to the fact that salt is a major ingredient.			

5 Food additives

Food additives may be used in the preparation of food seasoning mixture and shall comply with RS CXS 192.

6 Hygiene

6.1 Food seasoning mixture shall be produced and handled in accordance with hygienic requirements given in RS CXC 1.

6.2 Food seasoning mixture shall comply with the microbiological requirements given in Table 2 when tested in accordance with the test methods specified therein.

Table 2— Microbiological requirements for food seasoning mixture

S/N	Micro-organism	Requirements	Test method
i.	Yeasts and moulds, cfu/g, max.	10^4	RS ISO 21527-1
ii.	Coliforms, cfu/g, max.	10^2	RS ISO 4832
iii.	Escherichia coli, cfu/g.	Absent	RS ISO 16649-1
iv.	Staphylococcus aureus, cfu/g.	Absent	RS ISO 6888-1
v.	Clostridium perfringens, cfu/g.	Absent	RS ISO 7937
vi.	Salmonella spp, in 25 g	Absent	RS ISO 6579-1

7 Contaminants

7.1 Pesticide residues

Food seasoning mixture shall comply with those maximum residue limits established by Codex Alimentarius Commission.

7.2 Heavy metals

Heavy metals in food seasoning mixture shall not exceed limits given in Table 3 when tested in accordance with the test methods specified therein.

Table 3 — Heavy metal limits in food seasoning mixture

S/N	Metal contaminant	Maximum limit, mg/kg (ppm)	Test method
i.	Lead (Pb)	1.0	RS ISO 6633
ii.	Arsenic (As)	0.5	RS ISO 6634
iii.	Mercury (Hg)	0.1	RS ISO 6637

7.3 Mycotoxins

Food seasoning mixture shall not exceed the mycotoxin limits in Table 4, when tested accordance with test methods specified therein.

Table 4 — Mycotoxins limits in food seasoning mixture

S/N	Mycotoxin	Maximum limit, µg/kg	Test methods
i.	Total aflatoxins	10	RS ISO 16050
ii.	Aflatoxin B1	5	

8 Packaging

Food seasoning mixture shall be packed in food grade containers that safeguard the safety and quality of the product.

9 Labelling

9.1 General

In addition to the requirements specified in RS EAS 38, the pack/container of food seasoning mixture shall be legibly and indelibly labelled with the following information:

- a) the common name of the product as “Food Seasoning Mixture” or “Seasoning Mix;
- b) the form of presentation, either in powdered form or in cubes;
- c) list of ingredients used in the descending order;
- d) net weight in metric units;
- e) name and physical address of manufacturer/packer/distributor/importer/exporter/vendor;
- f) batch or code number;
- g) the date of manufacture;
- h) expiry date/best before date;
- i) storage conditions;
- j) instruction for use; and

k) country of origin.

9.2 Nutrition and health claims

Food seasoning mixture may have claims on nutrition and health. Such claims, when declared, shall comply with RS EAS 803, RS EAS 804 and RS EAS 805.

10 Sampling

Sampling for food seasoning mixture shall be done in accordance with RS ISO 948.

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Bibliography

- [1] ISO 676: 1995, Spices and condiments — Botanical nomenclature

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